

# TASTY BITES



## BAKED BRIE WITH FIG & CHERRIES \$19

served with apple & avenue baguette

\*\*GF upon request

## BAKED BRIE WITH PESTO & BALSAMIC GLAZE \$19

served with apple & avenue baguette

\*\*GF upon request

## CHARCUTERIE PLATE \$22

salami, prosciutto, pistachios, olives, apples, sweet pepper jelly, served with avenue baguette

**add baked brie + \$13    add trio of cheeses + \$13**

\*\*GF upon request

## ARTICHOKE, PARMESAN & JALAPEÑO STUFFED PORTOBELLO \$15

served with avenue baguette

**add small seasonal salad + \$6**

\*\*GF upon request

## BAKED BEECHER'S PENNE \$15

irish cheddar and beecher's cheese, served with avenue baguette

**add grass-fed beef kielbasa on the side + \$9**

**add small seasonal salad + \$6**

## PETITE BITES

### ORGANIC GREENS \$9

ask about our rotating seasonal salad option

### GRASS-FED BEEF KIELBASA \*\*GF \$15

served with dijon & sweet pepper jelly

### GOAT CHEESE CAPRESE \$15

panko crusted goat cheese medallions with tomato and basil pesto

### WARM DATES \*\*GF \$15

wrapped in prosciutto and stuffed with sweet pepper jelly chevre

### HUMMUS PLATE \*\*GF \$13

house made hummus with cucumber, feta, rice crackers

\*\*V upon request

### PETITE TRIO \*\*GF \$19

pistachios, olives, landjäger

## DESSERTS

We offer house made desserts!  
Ask us about our current selection.

*Please alert us to any food allergies as all ingredients are not listed*

*\*\*GF - Gluten Free    \*\*V - Vegan*